

Like



August 13, 2017 • Market 14

Whats Fresh

This week you can expect apricots, blueberries, peaches, cherries, loads of greens, corn, tomatoes, onions, garlic, chicken and quail eggs, honey, baked goods, green beans, summer squashes, eggplant, all grown by local farmers. Local crafters, food producers and more bring their offerings to share, with you, our neighbors and visitors.

The Forecast for Market Day

<p>DAY</p> <p>88°_{HI}</p> <p>THU AUG 17</p>  <p>RealFeel® 93° Precipitation 0% Plenty of sun</p>	<p>NIGHT</p> <p>60°_{LO}</p> <p>THU AUG 17</p>  <p>RealFeel® 58° Precipitation 0% Mainly clear and smoky</p>
<p>Winds from the WSW 6 mph Gusts: 9 mph</p>  <p>Max UV Index: 12 (Extreme) Thunderstorms: 0% Precipitation: 0 in</p>	<p>Winds from the W 7 mph Gusts: 10 mph</p>  <p>Max UV Index: N/A Thunderstorms: 0% Precipitation: 0 in</p>



Music at the Market Series

Greg Johnston joins us again at the market this week. Greg is a hippy-happy-go-lucky music man!

As always we thank the Historic Downtown Chelan Assoc. and its members who proudly help to sponsor our Music at the Market Series.



Solar Eclipses Change Weather on Earth

(Slightly)

Moon's shadow causes winds to slow, alter direction, study says

The inky shadows of solar eclipses can alter local weather on small scales, according to new analysis of a 1999 total eclipse.

Solar eclipses occur when the moon slips between Earth and the sun, causing a huge shadow to glide across our planet's surface. (See pictures from a January 2011 solar eclipse.)

Meteorologists knew an eclipse could lower temperatures within this shadow by as much as 5 degrees Fahrenheit (3 degrees Celsius). But they couldn't confirm anecdotal reports of changes in wind speed and direction linked to the astronomical events.

[Read more of this story...](#)



Recipe of the Week

Farmers Market Pizza

The best farmers market pizza always starts with more vegetables than you think you need. As the pizza cooks, the vegetables cook down, shrink, and have a tendency to spread apart. This pie calls for plenty of toppings to be piled on the dough, to be sure you get an assortment of tender veggies and herbs in every bite.

Servings: 4-6

Ingredients

- * 1 pound pizza dough, store bought or homemade
- * 1 1/2 cups ricotta cheese
- * 1/2 cup shredded mozzarella cheese
- * 3 tablespoons coarsely chopped fresh basil leaves
- * 1/2 teaspoon kosher salt
- * Pinch red pepper flakes (optional)
- * Olive oil
- * 1/2 small zucchini, cut into 1/4-inch-thick half moons
- * 1/2 small yellow summer squash, cut into 1/4-inch-thick half moons
- * 1/2 medium red bell pepper, cored, seeded, and thinly sliced
- * 1/2 small red onion, chopped
- * 2 ounces cremini mushrooms, stems removed and thinly sliced
- * 1/4 cup fresh basil leaves
- * 1/2 cup grated Parmesan

Directions

1. Arrange a rack in the middle of the oven and heat to 450° F. Let the pizza dough sit out a room temperature while the oven heats.
2. Mix together the ricotta, mozzarella, chopped basil, salt, and red pepper flakes if using in a small bowl; set aside.
3. Lightly grease a rolling pin with olive oil. Roll out the pizza dough to fit a standard 13x18-inch rimmed baking sheet. Transfer the dough to the baking sheet, then use your fingers to gently press the dough into the corners of the pan.
4. Spread the cheese mixture over the dough, leaving about a 1-inch border around the edges. Arrange the vegetables over the top of the cheese. Drizzle with olive oil, or coat the veggies with a thin layer of cooking spray.
5. Bake until the edges are golden-brown, 16 to 20 minutes. Top with the Parmesan and basil leaves, and let the pizza cool for 1 to 2 minutes before cutting into slices and serving.

Do you have a favorite recipe?

We'd love to post it in our newsletter! Just [email](#) it to us with a photo and we will share it.



Children's Story Time

Back by popular demand! Drop in with Jennifer from the Chelan Public Library from 4:30 - 5:30 for Storytime at the Market. Grab a bumper quilt and listen to stories, poetry with movement, rhymes and rhythms while learning early literacy skills.



Additional Vendor Space Available

We have expanded our market to include more vendor spaces for all; crafters, prepared foods, farmers & other non-farmer booths. Visit our [website](#) to learn more.



Free Gardening Advice

Chelan county is blessed with folks who love to grow plants. This year, we welcome back the Master Gardeners Pam & Patty, every week at the Market's Information Booth. So bring in your wilted leaves and those unidentifiable critters munching wildly in your yard and see what the Master Gardeners have to say.



Friends-of-the-Market

What is the best way to have vibrant community farmers markets?

By making your purchases from local farmers/crafters each week.

If you want to do more to make this a market you can *be proud of*, consider becoming a **Friend-of-the-Market**.

Learn more about this program at the market booth located at the front of the market.

2017 Friends of the Market:

Look for this sticker on windows of your favorite businesses and people

NCB

HDCA & their members

Lake Chelan Chamber of Commerce

Chelan Fresh

Shot of Gratitude

Sunshine Market



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Chelan Evening Farmers Market would like to thank NCB for their continued support. They are our major sponsor.



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